

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL | DESCRIPTION |
|--|-------------------------------------|------|--------|----------|--|
| 1 | PANTRY HOLD | 37 | 1 | No | THE ENGINE EXHAUST PIPE THAT EXITS THROUGH THE DRY HOLD STORAGE AREA WAS LEAKING SOOT. THIS CAUSED THE DECKHEADS, DECK AND BULKHEADS TO BE SEVERELY SOILED WITH SOOT. CARDBOARD BOXES AND STICK MARKERS WERE ALSO COVERED WITH SOOT. |
| <u>A representative of our Engineering Department will respond to this item.</u> | | | | | |
| 2 | PASTRY HOLD | 33 | 1 | No | THE DECK IN THE PASTRY DRY HOLD AREA WAS SOILED WITH SPILLED DRY PRODUCT AND DEBRIS. |
| <u>Noted: The area was cleaned immediately following the inspection. Onboard management has been instructed to monitor and clean this area more frequently. In addition, a revised cleaning schedule will be issued.</u> | | | | | |
| 3 | PASTRY HOLD & ALCOHOL STORAGE AREAS | 19 | 0 | No | A CONTAINER OF BAY LEAVES WAS STORED ON THE DECK IN THE DRY PASTRY STORE AREA AND CASES OF BEER WERE STORED ON THE DECK IN THE ALCOHOL STORAGE AREA. |
| OPEN 25# BAG OF SUGAR AND A 10# BAG OF PASTA WERE NOT PROTECTED FROM CONTAMINATION OR SEALED IN THE DRY STORAGE AREA. | | | | | |
| <u>Noted</u> | | | | | |
| 4 | PASTRY HOLD AREA | 28 | 0 | No | SINGLE SERVICE ITEMS SUCH AS BOXES OF STYROFOAM AND PLASTIC CUPS WERE STORED ON THE DECK. |
| <u>Noted</u> | | | | | |
| 5 | GALLEY | 19 | 2 | No | THE WALK IN FREEZER CONDENSER HAD DRIPPED CONDENSATE ONTO PRODUCT STORED BELOW THE CONDENSER. ALSO CONDENSATE HAD FORMED ON THE DECKHEAD AND DECKHEAD OF THE FREEZER. |
| <u>An attempt will be made to correct the excessive water drip from the condenser.</u> | | | | | |
| 6 | GALLEY | 15 | 0 | Yes | THE BOXES OF CRAYFISH STORED BELOW THE CONDENSER WAS COVERED WITH ICE FROM THE DRIPPING CONDENSER, AFFECTING THE INTEGRITY OF THE BOXES. |
| <u>All items stored directly below the dripping condenser have been removed. Onboard management is aware that procedure has been enacted to avoid dripping condensate by ensuring that no food item is stored directly underneath it.</u> | | | | | |
| 7 | GALLEY WALK IN FREEZER DECKHEAD | 33 | 1 | No | THE DECKHEAD OF THE FREEZER HAD LARGE GAPS THAT WERE FILLED WITH PEELING SEALANT. SCREWS WERE MISSING FROM THE CONDENSER DRIP PAN COVER. |
| <u>Noted: An attempt will be made to replace missing screws and peeling sealant.</u> | | | | | |
| 8 | SCULLY | 22 | 0 | No | THE DISHWASH UNIT DID NOT HAVE A DATA PLATE. |
| <u>Noted</u> | | | | | |
| 9 | SCULLY | 34 | 0 | No | THE DISHWASH UNIT FINAL RINSE HAD A LEAK BENEATH THE SPRAY NOZZLES AND WATER WAS RUNNING INTO THE ELECTRICAL COMPARTMENT OF THE UNIT. |
| <u>Noted</u> | | | | | |
| 10 | GALLEY | 33 | 1 | No | THE DECK WAS SOILED BENEATH THE COMBI-OVENS. |
| <u>On board management has been instructed to more frequently clean this area by re-training onboard staff and updating cleaning schedules.</u> | | | | | |
| 11 | SCULLY | 26 | 3 | Yes | THE STORAGE LOCKER FOR DISHWARE, POTS, PANS AND EQUIPMENT WAS SOILED WITH FOOD DEBRIS. ALSO THE STORAGE RACK SHEET PANS BESIDE THE DISHWASH UNIT WERE SOILED WITH FOOD DEBRIS. |

On board management has been instructed to more frequently clean this area by re-training onboard staff and updating cleaning schedules.

12 SCULLY

20

0

No

THE STORAGE LOCKER FOR DISHWARE, POTS, PANS AND EQUIPMENT WAS DESIGNED WITH FLAT METAL SHELVING WITHOUT OPENINGS TO ALLOW FOR WATER TO DRAIN AWAY. THIS IS A REPEAT VIOLATION.

Noted

13 BAR

19

0

No

CREAMERS WERE STORED IN UNDRAINED ICE AT THE BAR COUNTER.

Noted: This was immediately corrected during the inspection.

14 VITALITY JUICE MACHINES

26

3

Yes

BOTH OF THE VITALITY JUICE MACHINES IN THE GALLEY AND BAR HAD THE DISPENSING TUBES (FOOD CONTACT) SOILED WITH DEBRIS.

Onboard management has been instructed to more regularly clean the dispensing tubes. Vitality has been contacted to replace existing dispensing tubes.

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| 15 | HOSHIZAKI ICE MACHINE | 26 | 3 | Yes | THE ICE MACHINE WAS SOILED WITH DEBRIS INSIDE THE CUBER AND TRAY. SOOT WAS NOTED WITHIN THE FOOD CONTACT AREA OF THE ICE MACHINE CUBER. |
| <u>Onboard management has been instructed to clean the inside (technical) parts of the ice machine on a scheduled basis.</u> | | | | | |
| 16 | HOSHIZAKI ICE MACHINE | 20 | 0 | No | THE ICE MACHINE WAS NOT EASILY ACCESSIBLE FOR CLEANING. THE TOP HAD BEEN SPOT WELDED ON AND THE CLEANING INSTRUCTIONS WERE POSTED BENEATH THE TOP COVER. |
| <u>Noted</u> | | | | | |
| 17 | GALLEY | 26 | 3 | Yes | THE HOBART MIXER AND SLICER WERE SOILED WITH FOOD DEBRIS. THE MIXER COLLAR COULD NOT BE REMOVED DURING THE INSPECTION. |
| <u>Onboard management has been instructed to monitor and clean the items above on a more regular basis. The mixer collar will be removed for cleaning and a revised cleaning schedule will be issued.</u> | | | | | |
| 18 | GALLEY | 20 | 0 | No | THE HOBART SLICER HAD A LARGE GAP NOTED ON THE GUARD BESIDE THE BLADE. THE MIXER HAD A SOFT PEELING SEALANT BETWEEN THE GUARD AND COLLAR. |
| <u>Noted</u> | | | | | |
| 19 | POTABLE WATER DISTRIBUTION | 06 | 0 | No | HALOGEN ANALYZER RECORDING CHARTS WERE NOT CHANGED DAILY ON THE FOLLOWING DATES: JUNE 13, 14, 12, 6 & 7; MAY 17, MARCH 21, 23 AND MARCH 14 & 15. |
| 20 | POTABLE WATER DISTRIBUTION | 04 | 0 | Yes | THE CHLORINE RESIDUAL WAS BELOW THE REQUIRED 2 PPM ON NUMEROUS DATES (4/28, 4/14, 4/13, 4/12, 4/4, 4/3) FROM 2 TO 24 |
| 21 | POTABLE WATER BUNKERING | 08 | 0 | No | PH TESTS ARE NOT CONDUCTED BEFORE BUNKERING IS STARTED. |
| 22 | POTABLE WATER BUNKERING | 03 | 5 | Yes | BUNKERING RECORDS WERE NOT AVAILABLE FROM JUNE 15-18, 2003. BETWEEN JUNE 18 AND MARCH 17, 2003 WHILE BUNKERING IN U.S. WATERS THE FREE CHLORINE RESIDUAL WAS BELOW THE REQUIRED 2 PPM FROM 6-24 HOURS WITHOUT CORRECTIVE ACTIONS NOTED. |
| 23 | POTABLE WATER BUNKERING | 06 | 0 | No | THE BUNKERING CHARTS WERE FROM 0-10 PPM PREVIOUS TO JUNE 19, 2003. THE HALOGEN ANALYZER RECORDER WAS CALIBRATED SO THAT THE RESULTS SHOULD BE DOUBLED AT THE 0-5 CHART USAGE. MANY OF THE CHARTS WERE NOT CALIBRATED DAILY. |
| 24 | POTABLE WATER SYSTEM | 08 | 0 | No | POTABLE WATER PIPING WAS NOT STRIPPED BETWEEN BULKHEADS OR PARTITIONS. |
| 25 | POTABLE WATER DISTRIBUTION | 05 | 0 | Yes | THE FREE CHLORINE RESIDUAL WAS RECORDED MANUALLY AT 3.63 AND THE ANALYZER RECORDED THE RESIDUAL AT 2.97. |
| 26 | POTABLE WATER BUNKERING | 08 | 0 | No | THE CHLORINE TANK POTABLE WATER FILL LINE DID NOT HAVE A BACKFLOW PREVENTION DEVICE INSTALLED. |
| 27 | VENTILATION | 37 | 1 | No | THE VENTILATION CONDENSATE PANS WERE SOILED WITH A WET IRON BROWN COLORED RESIDUE. THE CONDENSATE PANS WERE NOT EASILY CLEANABLE. |
| 28 | POTABLE WATER DISTRIBUTION | 06 | 0 | No | AN AUTOMATIC CHLORINE BACK UP PUMP WAS NOT AVAILABLE ON THE DISTRIBUTION SYSTEM AND THE ALARM DID NOT WORK. |

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| 30 | CORRECTIVE ACTION STATEMENT | * | 0 | No | |

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: NANTUCKET CLIPPER- SHIP NAME - CAS - [INSERT INSPECTION DATE 07/14/2003] ..